

CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2022

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels, 50%
- · BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. "Cailleret" is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its rocky, stony hillside location and excellent exposure, which allows its grapes to gain perfect maturity. The name "Cailleret" comes from the word 'caille' meaning stones.

Wine tasting

- TASTING NOTE Our Chassagne 1er Cru "Cailleret" 2022 reveals a bright pale yellow colour. Its nose offers notes of vanilla, marzipan and toasted hazelnut. Full and fresh on the palate, it recalls hazelnuts with sap aromas. A fine mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- SERVING TEMPERATURE 12-14°

